

ROSÉ

TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan
Soil composition: red soil, limestone and pebbly
Training method: espalier
Elevation: 60-90 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-East
Vines age: 18 years
Harvest time: early September
First vintage: 2011
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nero d'Avola
Fermentation

Container: stainless steel tanks

Maceration

Technique: cold, on the skins

Length: 10-15 days

Aging

Container: stainless steel tanks

Length: 7 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 6.1 g/l
Acidity: 5.2 g/l
Dry extract: 25 g/l



FOOD PAIRINGS

Lively and vibrant, it's perfect as an aperitif or as a great pairing with prawns.



TASTING NOTE

Bright pink color.
A highly characterful, bright rosé with tons of fresh red-berried aromas and flavors.
Extremely pleasant, fresh, and smooth to sip.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

